

ASSIGNMENT 1

Textbook Assignment: "Sanitation," chapter 1, pages 1-11 and 1-12; "Receipt, Inspection, and Expenditure of Food Items," chapter 2, pages 2-2, 2-6, 2-7, and 2-14 through 2-21; "General and Private Mess Accounting Systems," chapter 3, pages 3-1 through 3-3; "Food Preparation," chapter 5, pages 5-1 through 5-4; "Menu Planning," chapter 7, pages 7-16 through 7-25.

IN ANSWERING QUESTIONS 1-1 THROUGH 1-3
REFER TO CHAPTER 1, PAGES 1-11 AND 1-12.

IN ANSWERING QUESTIONS 1-4 THROUGH 1-6,
REFER TO CHAPTER 2, PAGE 2-2.

1-1. Spoiled or damaged food items can be eliminated by taking which of the following precautions?

1. Inspection for quality upon receipt
2. Proper storage and handling
3. Maintenance of required temperatures relative to each respective phase of the operation
4. Each of the above

1-2. You should dispose of foods considered hazardous according to the administrative procedures outlined in what reference?

1. *Navy and Marine Corps Records Disposition Manual*
2. *Navy Occupational Safety and Health Program Manual for Forces Afloat*
3. NAVMED P-5010
4. NAVSUP P-486

1-3. You should take which of the following actions after an occurrence of spoiled or damaged food?

1. Arrange for NFMT assistance
2. Procure future food items from government sources only
3. Notify the Bureau of Medicine and Surgery
4. Implement measures to prevent future occurrences

1-4. Food items must be date-stamped and color-coded for what purpose?

1. To indicate the date and the meal they are to be used for
2. To make future inventories easier
3. To indicate the food items have been inspected and passed
4. To make sure the oldest stock is used first

1-5. Regardless of the source and prior inspection of food items, you are required to inspect food items at the time of receipt to determine which of the following characteristics?

1. They conform to the specifications of the purchase document
2. They conform to the specifications of the USDA
3. The specified name brands have been received
4. The specified quantities have been received

1-6. Food items received from commercial suppliers must be inspected by what person?

1. Executive officer
2. Food service officer
3. Supply officer
4. Medical department representative

IN ANSWERING QUESTIONS 1-7 THROUGH 1-9,
REFER TO CHAPTER 2, PAGES 2-6 AND 2-7.

1-7. An invoice where the quantity times the unit price does not equal the total dollar value is known by what term?

1. An erroneous invoice
2. A shipping invoice
3. A blank invoice
4. A dummy invoice

1-8. You should request a corrected or credit invoice from the issuing activity when an invoice is received containing an error of at least what minimum dollar value?

1. \$5
2. \$10
3. \$25
4. \$50

1-9. You should request a corrected invoice when an invoice received from a commercial vendor contains an error of which of the following dollar values?

1. \$5 or more only
2. \$10 or more only
3. \$15 or more only
4. Any dollar amount

IN ANSWERING QUESTION 1-10 THROUGH 1-23,
REFER TO CHAPTER 2, PAGES 2-14 THROUGH 2-21.

1-10. What person is responsible for establishing controls to account for each breakout document?

1. Senior MS
2. Records keeper
3. Issue room storekeeper
4. Food service officer

IN ANSWERING QUESTION 1-11, REFER TO
FIGURE 2-11.

1-11. Before submission to either the jack-of-the-dust or subsistence bulk storeroom storekeeper, the issue form must be approved by what person?

1. Watch captain
2. Galley supervisor
3. Food service officer
4. Senior MS on duty

1-12. What should you do with unprepared food items remaining in the galley at the end of the day in which the items were intended to be used?

1. Kept in the galley until the item is needed again
2. Used on the following day because it is already expended from the records
3. Returned to the storeroom at the end of the week
4. Returned to the storeroom on a daily basis

1-13. Occasionally, the need to transfer food items between GMs is necessary. What factor should be considered before approving such a transfer?

1. If scheduling of the transfer will interfere with normal ship's routine
2. The monetary status of the GM
3. If the transfer will jeopardize the operating capability of your GM
4. Whether requested items are commercially available locally

1-14. Transfers of food items between ships and GMs ashore should be made on which of the following forms?

1. DD Form 1149
2. DD Form 1155
3. NAVSUP Form 1059
4. NAVSUP Form 1155

- 1-15. The subsistence bulk storeroom storekeeper posts issues to the Other column on which of the following forms?
1. NAVSUP Form 335
 2. NAVSUP Form 338
 3. NAVSUP Form 367
 4. NAVSUP Form 1336
- 1-16. What form is used to sell food items directly from the GM to a private mess
1. DD Form 1149
 2. DD Form 1155
 3. NAVSUP Form 1059
 4. NAVSUP Form 1282
- 1-17. When you are extending approved requisitions from the GM to a private mess, which of the following categories of food should you extend using the fixed price?
1. Commercial bakery products
 2. Prepared food items
 3. Donated dairy products
 4. Commercial milk and bread products
- 1-18. Private mess sales from the GM are posted to the NAVSUP Form 367 at what time(s)?
1. As they occur
 2. The time of request
 3. Monthly
 4. Quarterly
- 1-19. When the total loss of several items expended for the same reason exceeds \$1,000, what form is used to survey these items?
1. DD Form 200
 2. DD Form 1608
 3. NAVSUP Form 1334
 4. NAVSUP Form 1336
- 1-20. The requisition log provides all EXCEPT which of the following types of information?
1. Requisition documentation control
 2. The money value of outstanding requisitions
 3. A breakdown of receipts with and without charge
 4. Information on outstanding requisitions
- 1-21. At what specific time intervals are issues to the GM posted to the NAVSUP Form 367?
1. Daily
 2. Weekly
 3. Monthly
 4. Quarterly
- 1-22. Which of the following statements correctly describes a price adjustment?
1. Adjusting the unit prices on the NAVSUP Forms 335 using the most recent quarterly fixed price list
 2. Adjusting the unit prices of food items to offset rising food costs
 3. Adjusting the difference between the value of receipts and expenditures
 4. Adjusting an invoice when the quantity times the unit price does not equal the total dollar value
- 1-23. Inventory discrepancies greater than what specific percentage of total expenditures must be investigated by the FSO?
1. 1
 2. 2
 3. 5
 4. 10

IN ANSWERING QUESTIONS 1-24 THROUGH 1-30,
REFER TO CHAPTER 3, PAGES 3-1 THROUGH 3-3.

1-24. The original and one copy of the NAVSUP Form 1358 is forwarded to NAVFSSO no later than what maximum number of days following the end of a regular accounting period?

1. 5
2. 10
3. 15
4. 30

1-25. Supply officers aboard fleet ballistic submarines are required to prepare and submit a NAVSUP Form 1358 at which of the following times?

1. The end of the quarter
2. The end of the fiscal year
3. The end of each patrol cycle
4. The end of each month

1-26. When an overissue exists, a GM is required to submit financial returns no later than what maximum number of days following the end of the accounting period?

1. 5
2. 10
3. 15
4. 20

1-27. When a FSO is to be relieved before the end of the accounting period and the relieving officer is not satisfied with the accountability, the commanding officer may direct the officer being relieved to submit a return covering what time period?

1. Combined accounting period
2. Temporary accounting period
3. Fractional accounting period
4. Merged accounting period

1-28. When financial returns cannot be submitted on or before the day required, a letter or message explaining the reason for the delay and the anticipated mailing date should be submitted by what person?

1. Leading MS
2. Food service officer
3. Executive officer
4. Commanding officer

1-29. When you want to merge GM financial returns of 2 fiscal years, approval must be obtained from what person or organization?

1. Disbursing officer
2. Commanding officer
3. Nearest fleet accounting and disbursing center
4. Navy Food Service Systems Office

1-30. When no transactions are conducted by a GM that is temporarily closed for overhaul, remodeling, or renovation, rendering monthly reports and quarterly returns is still required.

1. True
2. False

IN ANSWERING QUESTIONS 1-31 THROUGH 1-35,
REFER TO CHAPTER 5, PAGES 5-1 THROUGH 5-4.

1-31. Proper food preparation is intended to accomplish which of the following objectives?

1. Conserve the nutritional value
2. Eliminate injurious organisms
3. Improve digestibility
4. Each of the above

1-32. The use of a modified food-preparation worksheet is permitted under which of the following conditions?

1. When the supply officer is also the food service officer
2. At the food service officer's approval
3. At a GM having only seven MSs
4. At a GM having only eight MSs

1-33. What form serves as a written directive for passing information from the leading MS to the watch captains and key personnel in the GM?

1. NAVSUP Form 1059
2. NAVSUP Form 1080
3. NAVSUP Form 1090
4. NAVSUP Form 1092

1-34. When the vegetable preparation room, bakeshop, and meat preparation room use the same food-preparation worksheet, what information may appear on the reverse side?

1. The acceptability of specific menu items
2. The time that liberty commences
3. A note indicating the day is a holiday
4. Meat breakout requirements

1-35. You are required to retain the food-preparation worksheet at ashore activities for what minimum time period?

1. 1 year
2. 2 years
3. 6 months
4. 4 months

IN ANSWERING QUESTIONS 1-36 THROUGH 1-57, REFER TO CHAPTER 7, PAGES 7-16 THROUGH 7-25.

1-36. Better meals, time savings, improved cost control, and more effective supervision and training are some of the principal advantages of using a cycle menu.

1. True
2. False

1-37. When you develop a meat plan, in what way, if any, is the planned usage it illustrates directly related to the cost of its items?

1. Its use enables you to balance the use of expensive and inexpensive meat items
2. Its use enables you to develop the value of the ship's basic allowance
3. Its use enables you to determine the ship's quarterly monetary value
4. None

1-38. You should develop frequency charts for each major menu item to plot what specific details?

1. How much to feed and how often
2. How much to feed and its cost
3. What to feed and how much
4. What to feed and how often

IN ANSWERING QUESTION 1-39, REFER TO FIGURE 7-7.

1-39. You should place all EXCEPT which of the following foods in the Item column of a frequency chart?

1. Rice
2. Gravy
3. Corn
4. Roast pork

1-40. The final review of cycle menus is conducted to ensure which of the following details?

1. That the commanding officer's meal preferences are included
2. That a variety of dishes is served at proper intervals
3. That the menu only includes government available foods
4. Each of the above

1-41. The frequency chart is revised to accomplish which of the following purposes?

1. To reflect all changes made to the cycle menu during its use
2. To eliminate identical or similar items served too close in succession
3. To facilitate the issue of needed food items
4. To eliminate the need for a cycle menu

1-42. A menu-planning board should consist of all EXCEPT which of the following personnel?

1. Commanding officer
2. Watch captain
3. Leading MS
4. Jack-of-the-dust

1-43. The menu-review board should be composed of personnel with foodservice experience.

1. True
2. False

1-44. The commanding officer may grant written permission to what person to make necessary changes in an approved menu?

1. Galley watch captain
2. Leading MS
3. Food service officer
4. Supply officer

1-45. You should use a selective menu in all EXCEPT which of the following situations?

1. When it is practical from a production standpoint
2. When savings can be realized by offering a high-cost entree with a low-cost one
3. When facilities and personnel are limited
4. If a popular entree or vegetable is to be served

1-46. What form should you use when drafting a menu?

1. NAVSUP Form 1080
2. NAVSUP Form 1090
3. NAVSUP Form 1092
4. NAVSUP Form 1282

IN ANSWERING QUESTIONS 1-47 THROUGH 1-50, SELECT THE MENU DRAFTING STEP USED FOR THE MEAL COMPONENTS GIVEN AS THE QUESTION.

1-47. Potatoes, potato substitutes, and vegetables.

1. Step 1
2. Step 2
3. Step 3
4. Step 4

1-48. Desserts.

1. Step 5
2. Step 2
3. Step 3
4. Step 4

1-49. Breads and breakfast pastries.

1. Step 5
2. Step 6
3. Step 3
4. Step 4

1-50. Soups and beverages.

1. Step 7
2. Step 6
3. Step 5
4. Step 4

- 1-51. After all entrees have been entered on each week's draft, you should review the drafts to ensure which of the following details?
1. That the proper variety and balance are maintained
 2. That the higher cost entrées are balanced with the lower cost entrées
 3. That preparation of the entrées is within the capabilities of galley personnel and equipment
 4. Each of the above
- 1-52. If a meal includes hearty salads and creamed vegetables, which of the following desserts should you offer as an accompaniment?
1. Ice cream
 2. Apple pie
 3. Fruit cup
 4. Spice cake
- 1-53. When you are selecting food items for the lunch and dinner meals during menu construction, what food item should you select to balance and complement the menu?
1. Salad
 2. Bread
 3. Soup
 4. Beverage
- 1-54. What person is responsible for analyzing the menu to make sure it is nutritionally balanced and reflects sound management with respect to personnel, food supplies, and food preparation equipment?
1. Medical officer
 2. Executive officer
 3. Commanding officer
 4. Food service officer
- 1-55. As the menu planner, you should retain the NAVSUP Form 1092 for which of the following purposes?
1. To prepare the recipe number lists on the NAVSUP Forms 1090
 2. To aid in requisitioning food supplies
 3. To record menu changes
 4. To eliminate the need for a weekly menu
- 1-56. What person is responsible for approving a private mess menu for use?
1. Medical officer
 2. Food service officer
 3. Mess caterer
 4. Mess president
- 1-57. The same factors that affect the choice of foods used for the GM menu are used by the menu planner to plan a private mess menu.
1. True
 2. False